

Jamestown Jottings

February 2013



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WHAT'S FOR BREAKFAST?

The marketing industry has turned advertising into a multi-billion dollar science. They have all of us convinced that we have to start our day just right with a cereal that contains enough grain and fiber to keep us healthy. A chewy vitamin boosts the immune system and an energy drink or low calorie shake is the perfect mid-morning snack to keep up with a day filled with challenges. And boy do we need it! Every single day claims its fair share of efficiency and productivity. Everything happens at a rapid pace, under enormous pressure and causes ongoing stress. No wonder we all end up torn down and tired, body and soul, with or without a healthy breakfast!

After going through the *Counterfeit Gods* series, I was once again reminded how easily we mess up our priorities. How quick we forget our commitment to God and pick up where we left off, chasing after 'that one thing I've always wanted – that one thing that is going to fix it all'. It is often this chase that drains our energy and still leaves us coming up short.

The Psalmist has a suggestion! "I cry to you for help, Lord. In the morning my prayer comes before you." (Ps 88:13) Bring the stresses and concerns of each day to Him. Ask Him to give you the strength to face the challenges and the wisdom to prioritize. Take the time to commit every new day to His glory.

Those advertisers are probably right. A good healthy breakfast is always a good thing, but remember, along with taking your vitamins, take a moment everyday to reflect on Him who granted you the blessing of another day filled with opportunities. Commit to following the One Real God, not some counterfeit!

Pastor André

February Birthdays



- 1 Jesse Boogaard
- 2 Terry Dieleman
Gerry Hoezee
Laura Kruisenga
- 4 Agnes Goorhouse
Will Dawson
Ellery Holwerda
Clara Ellens
- 5 Teagan Boogaard
- 6 Jim Poll
Drew Oskin
Max Gardner
- 8 Diane Pater
Jeremy Warsen
- 9 Dakota Van Portfliet
- 10 Sarah Weeldreyer
- 13 Gabbie Baker
Evelyn Vierzen
- 14 Dawn Simmons
- 17 Mary Knuth
Luke Rodenhouse
- 18 Laura Karsten
- 20 John Pyper
Kourtney Ykema
- 21 Lori Pyper
Amy Kruithoff
- 22 Ty Boersma
- 24 Karsten Weeldreyer
Peggy Slattery
- 26 Lynn Smith
Max Niemann
- 27 Nelson De Jonge
Leona Van Oss

story of the month

Bill, who is now an 8th grader, has been bounced from relative to relative almost his whole life. Because of these moves, Bill has relocated to many different schools. His faithful mentor, Phillip, was granted permission to follow him to each school for stability in a relationship outside of KIDS HOPE USA. More often than not, Bill would disappear without warning, yet by the grace of God he and Phillip would eventually reconnect. It has been a while since Phillip has seen Bill, but he recently, received a letter from him that read, "Can you get me in that HOPE thing again? I really need help...in homework too...!"

Thank you JRC for being part of the HOPE thing for children like Bill.

upcoming dates

February 8-11

Winter Break – NO School

March 1

NO School

March 12

Bowling Party

We are looking for some volunteers from church that would be willing to make some cookies or Rice Krispie treats for our snack. If you are interested, please let Jami know.

prayer requests

Praise God for...

- The 50 volunteers (mentors, prayer partners and substitute mentors) who are making a difference in the life of a child.
- Teachers and staff who care for and love on all the children at Jamestown Elementary.
- The incredible opportunity we have to be the presence of Jesus at Jamestown through KHUSA, Hand 2 Hand Ministries and Kindling (a prayer group led by Pastor André and Jami with the Jamestown staff once a month).

Pray for...

- Mentors to continue to be excited and enthusiastic to see their mentee.
- Our students, many don't have a sense of stability in their lives.
- One of our students who was transferred to another school district. Pray that the change goes well, that the student makes new friends and finds a place to belong.

khusa pic of the month



Our Mission:

KIDS HOPE USA builds caring relationships...one child, one hour, one church, one school.

Hand 2 Hand Ministries

<u>Week Of</u>	<u>Packing</u>	<u>Delivering</u>
February 3	Tami and Kayla Fifer	TBD
February 10	Becky Dawson	TBD
February 17	Becky Dawson	TBD
February 24	TBD	TBD



We could use your help delivering the packed lunches! Deliveries take place on Friday afternoons. Each bag will have a locker number on it, and the delivery consists of placing the bag in the corresponding locker. It usually only takes about 20 minutes. Sign up at the Information Desk if interested!



JRC Small Group Ministry

Why do we do small groups? Over the years, this is the question we've been asked over and over. Our simple answer has always been "we have grown spiritually", "we like them", and blah, blah, blah.... Now we say to people "we are passionate about small groups" and that is the true. The teacher in me loves the idea of building relationships and then molding the student, and that's what small groups are all about. However, these were my thoughts; what do others in Ministry say about small groups?

While Reading *Simple Small Groups* by Bill Search I found a great way to explain it:

REAL SIMPLE

"As we look back at history, we might wonder what's so simple about groups? In fact, small gatherings of believers look difficult, complicated, and most of the time absent from the church. Why should we bother? What's simple about it? I've wondered the same questions. But I come back to the same answers.

It's biblical. From the time of Moses to the time of Paul, groups in various forms and by different names have been used by God to grow his people.

It's effective. Small gathers of believers have been around for thousands of years-- particularly when the church was thriving. Lives change. Missionary movements emerge.

We need it. In a world full of technology that helps us communicate in nearly limitless ways, we seem more disjointed and isolated than ever. As we move into a new era filled with new questions, the watching world is tired of talk and evidence and sermons and debate. Yet it is still aching for what only Christ can bring. Perhaps the most effective way for us to make the love of Jesus real in these times is by manifesting that love in simple, missional small groups."

JRC Youth Ministry: "Sticky Faith" "Sticky" Seniors (And Upperclassmen)



While the weather sure doesn't look like it right now- high school graduation season will be here before we know it. Sunny skies, caps & gowns, open houses with more Costco cake than you can eat... graduation is certainly a celebratory occasion in a student's life. But just a few short months after graduation, everything changes. Life changes. Students are on their own to choose who, where, and what they will be involved in. And what choices they make are integral in whether or not their faith will remain "sticky" in their years after high school.

Sticky Faith Research Found:

#1: Only one of every seven graduates leaves youth group feeling "very prepared" for what college brings their way. (p.165, *Sticky Faith*)

#2: The first two weeks of college set the trajectory for the next few years. (p. 166, SF)

#3: Engaging in a church or campus group during freshman year makes a big difference. (p. 167, SF)

JRC Application:

Life can be overwhelming for college freshmen but we can do something now that will help them keep their "Sticky Faith" in college. Since the first two weeks of college are crucial- wouldn't it be smart to help our students know what ministries and churches are available to them BEFORE they even decide what life path to choose following high school? If they know what ministries & Christian communities exist prior to their first days as a college freshman, they can then be looking for that community right away. If those first two weeks set a crucial trajectory for our students- I want to be sure that they are set on the right path from the start.

Our JRC Goal:

My goal is to introduce our students to area campus ministries during their time in high school. Even if a student doesn't choose to go to college, they can still be involved in area post-high ministries. Every semester, I want to take a group of upperclassmen students to experience area campus ministries. This semester, we are planning on going to GVSU Campus Ministry CPR on Monday, February 11 and we are also going to visit Hope College's "The Gathering" too (date TBA).

I'm also going to connect with our JRC Sonseekers' Alumni at the various campuses as well. We will meet up with them and hear about their experience first-hand about activities they have been involved in.

I am excited about this and I am highly encouraging our upperclassmen to attend these events. Parents, these events could impact the entire college experience of your child! If you have any questions- please let me know.

-Sherrri Harsay-

Director of Student Ministries

JRC Youth Ministries: Continued...

A few things to get excited about ☺

Did you Know...

- Our Sonseekers group is continuing to grow so much that we are pushing 30 people per meeting! We have grown so much that we are getting rid of the air hockey table in the youth room because we are literally running out of room!
- Our Mission Trip attendance continues to grow:
 - o 2010 (Gatlinburg) 15 students, 5 leaders
 - o 2011 (Georgia) 16 students, 6 leaders
 - o 2012 (New York City) 15 students, 7 leaders
 - o 2013 (Chicago) 20 students, 7 leaders (and still growing...)
- Speaking of Sonseekers- on our average attendance night, 50% of students are from JRC and 50% of students are not from JRC
- Our middle school basketball program is up and running this year! Did you know that 100% of the students involved in this program are from outside our JRC family?

We have an amazing opportunity of ministry right in the heart of our youth ministries. God is doing great things and all the glory belongs to Him! *"God works through different men in different ways, but it is the same God who achieves His purpose through them all."* 1 Cor 12:6

Crossroads Saturday Serve – February 16 12pm – 7pm

On Saturday, February 16, the Crossroads students and leaders are headed out to make a difference in our own community. We are going to head to Love INC to work on a project: we are going to help them check inventory and put summer camp backpacks together for students who need supplies for camp! We will be there from 12pm-3pm then we're going to head out to Sky Zone Indoor Trampoline Park after we serve at Love INC. And then to finish it off, we're going to come back to JRC for pizza and parents can pick up their students in the gym.

A couple things to note:

- Cost: \$10.00
- Sign up during Crossroads.
- Parent permission slip required for this event! Deadline to sign up is Wednesday, February 13 during our regularly scheduled meeting. See Sherri for more details.

Ada Valley Meat + Sub Sale

Sonseekers will begin their Ada Valley Meat & Sub Sale during the month of February! We will be selling: meats, subs, pizzas, and cookie dough. All proceeds will benefit the student's summer mission trip! Be looking to sign up with a student or on the information table.

Women's Ministry Update



Ready for a night out? Winter is a great time to get a group together and head to the **MOVIES**—better yet, the popcorn is on us! Keep an eye on the bulletin for the time.



Date: Thursday, February 7.

SAVE THE DATE: March. 21, 7pm We will be heading to the Jamestown General for a evening of instruction from Mary. Keep an eye on the bulletin for more details.

What's Next...

★ The **Around the World Tasting** event proved to be a great night! Everyone that came was adventurous and some even found a few new ideas for their otherwise normal dinner menu. Due to high demand we will be publishing the recipes for those that are interested. Be looking for the recipes soon.

***Thanks to those of you who came! ***

January Wrap Up



★ Have Questions? Feel free to ask any of us: Alice Teunis, Magda Batt, Jane Naber, Bonnie Mast or Erin Wolters.

Community Announcements

Soup Supper at Jamestown CRC (1653 Riley Street – Jamestown) on Monday, February 11 from 5 – 7 p.m. in the church basement. We will have a wide variety of soups, chili, hot dogs, bread, tossed salad, jello, and ice cream. Cost is by donation and the funds will be used to support the middle school youth group.

Summer and School-Year Host Families Needed

Host Families are needed for students from Spain who are coming to the area for either 4 or 6 weeks beginning June 25 in order to improve their already-good English and learn about American culture. The 4-week students will be attending activities every Tuesday and Thursday (based in Hudsonville), while the 6-week students do not attend any activities and simply live with you. The program is flexible and students may go on vacation or to summer camps with you. Host Families are also needed for the school year for public or private high schools. Please contact Christy Tripp at (616) 662-2015 or christytripp@sbcglobal.net for more information.

The next **Area-Wide Prayer Meeting** is scheduled for Tuesday February 19 from 7 to 9:30pm at Evergreen Ministries. The entire time will be focused on the lost and wayward. This could be lost souls, family or friends, or even wayward Christians who need to be reconnected with Jesus. This meeting is an open invitation for anyone who is burdened by a lost or wayward person in their life. Won't you please consider sharing the blessing we have all received from this group by inviting someone who needs encouragement and support?

Matt Maher in concert on February 23 at Community Reformed Church in Zeeland. Special guests Curt Dykema and Friends. Doors open at 6:00pm. Tickets cost \$8-\$20, visit iticket.com or www.communityreformed.org for more information.

CELEBRATE! Community



Although there's snow on the ground, Memorial Day is just around the corner! The planning for our annual CELEBRATE! Community festival has begun. Are you feeling God calling you to be a part of this event that reaches deep into our community? If so, we are in need of help in a variety of areas that range in effort and time commitment (general planning, coordinating business sponsors, planning games, or managing discrete tasks). If any of these opportunities interest you, please see Keith Wolters (keith.wolters@hotmail.com)

FEBRUARY SCHEDULE

Children & Worship Schedule

February 3: Jen Huyser
 February 10: Magda Batt, Leah Huyser
 February 17: Amy Kruithoff, Carolyn Slattery
 February 24: Sarah Weeldreyer, Kaleigh Ykema

Little Lambs Schedule

February 3: Sara Holwerda, Sam Postma
 February 10: Katie Biesbrock, Abby Boogaard
 February 17: Becky Dawson, Kehan Batt
 February 24: Sara Gardner, Sam Harkema

Valet Parking

February 3: Eric Alferink
 February 10: Scott Johanson
 February 17: Ed Berghorst
 February 24: Jon Huyser

Greeting Schedule

February 3: Luke and Angela Rodenhouse Family
 February 10: Gary and Margi Biladeau
 February 17: Chris and Tracy Harkema Family
 February 24: Ken and Mary Knuth Family

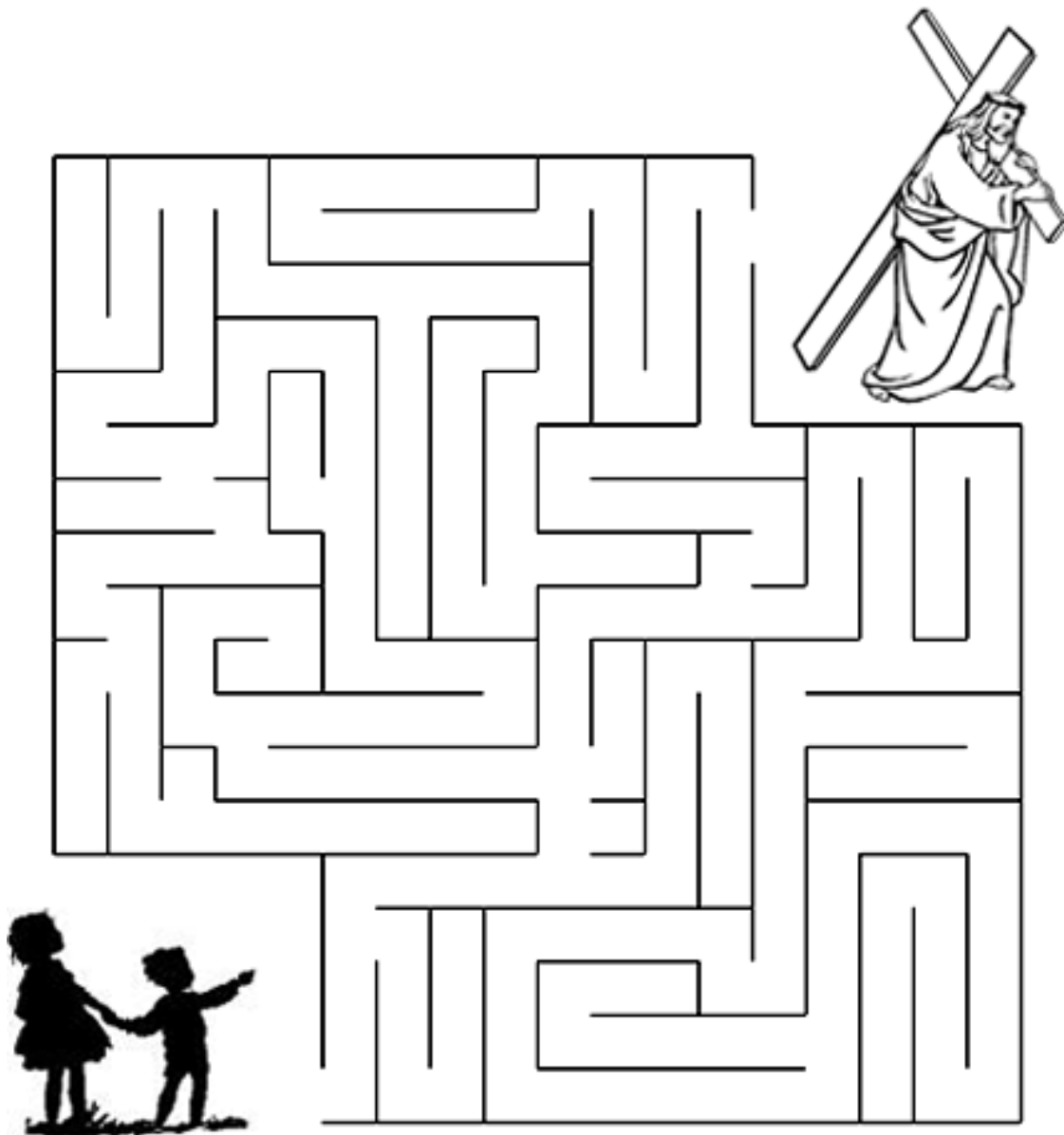
Nursery Schedule

February 3: Linda Vis, Sherri Van Order, Annette Bos, Hannah Weeldreyer
 February 10: Anne Brouwer, Holly Van Klompenberg, Mary Hammersmith, Sam Voet
 February 17: Stacy Van Portfliet, Janet Oskin, Peggy Slattery, Kourtney Ykema
 February 24: Marcy Postma, Katie Henry, Leah Vander Lugt, Marissa Hammersmith

Just For Kids

Take up your cross and follow Jesus!

Can you find the path to Jesus?



"If anyone would come after me, he must deny himself and take up his cross and follow me." Mark 8:34b

Taken from sermons4kids.com

Around the World Taste Testing

Looking for some new recipes to try? We've got some for you! On January 17, JRC held a night of taste testing. It was a great night to try recipes from around the world. The food from that night was such a big hit that it's time to publish the recipes. Be watching next month's Jottings for more recipes!

MOLASSES COOKIES

3/4 cup shortening
1 cup sugar
1/4 cup molasses
1 egg
2 tsp. baking soda
2 cups flour
1/2 tsp. cloves (spice)
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Mix ingredients and chill in fridge 1/2 hour. Scoop into balls and roll in sugar. Place on cookie sheet and flatten dough. Bake 350 degrees for 10-12 min. Makes 32.

Russian tea recipe

Ingredients:

8 ea orange sliced
6 ea lemon sliced
6 ea cinnamon sticks
1 tbsp cloves, whole
1 qt water
46 oz pineapple juice
1 1/2 c sugar
3 qt tea

Method: Combine fruit slices, cinnamon, cloves, and water in a large non-aluminium saucepan; bring to a boil. Boil 5 minutes. Press mixture through a strainer, discarding pulp and spices. Add pineapple juice, sugar, and tea to citrus mixture, stirring well. Serve hot.

CURRIED CHICKEN IN COCONUT MILK - INDIA

INGREDIENTS:

3 tablespoons canola oil 1 onion, chopped 4 cloves garlic, chopped 2 1/2 teaspoons ground coriander 1 1/2 teaspoon cumin 2 1/2 teaspoons curry powder 1 teaspoon ground turmeric 1/4 teaspoon cayenne pepper 6 skinless, boneless chicken breasts, quartered 1 can (14 ounces) coconut milk 1 teaspoon salt 1 1/2 pound fresh baby spinach 3/4 cup chopped fresh cilantro 1 cup long-grain white rice, simmered until tender

DIRECTIONS:

In a large flameproof casserole, heat the oil and cook the onion and garlic for 2 minutes. Add the coriander, cumin, curry, turmeric, and cayenne pepper. Stir well. Add the chicken pieces and sear on each side for 3 minutes. Add the coconut milk and salt. Stir well and bring to a boil. Cover the pan and lower the heat. Simmer for 20 minutes, turning the chicken halfway through cooking. Stir in the spinach, recover the pan, and cook for 5 minutes. Stir in the cilantro, cover, and cook for 2 minutes. Serve with rice.



ALMOND BARS

1 cup butter –softened
10oz package almond paste
1-3/4 cup sugar
2 eggs
2 cups flour
1/2 tsp. salt

Cream butter and almond paste. Beat in sugar and eggs. Add flour and salt. Pour into greased 9x13 (you can sprinkle with slivered almonds). Bake 300 degrees for 40 min. Top cake with glaze when bars have cooled down.

GLAZE:

1 cup powdered sugar
1/2 tsp almond flavoring (I use 1 tsp.)
1/2 tsp. vanilla

FALAFEL - GREEK

Falafel mix bought from Meijer's International Isle.

Follow directions on box OR

Ingredients:

- 1 cup dried chickpeas or 16 oz. can of chickpeas or garbanzo beans.
- 1 large onion, chopped
- 2 cloves of garlic, chopped
- 3 tablespoons of fresh parsley, chopped
- 1 teaspoon coriander
- 1 teaspoon cumin
- 2 tablespoons flour
- Salt
- Pepper
- Oil for frying

Preparation:

Place dried chickpeas in a bowl, covering with cold water. Allow to soak overnight. Omit this step if using canned beans. Drain chickpeas, and place in pan with fresh water, and bring to a boil. Allow to boil for 5 minutes, then let simmer on low for about an hour. Drain and allow to cool for 15 minutes. Combine chickpeas, garlic, onion, coriander, cumin, salt and pepper (to taste) in medium bowl. Add flour. Mash chickpeas, ensuring to mix ingredients together. You can also combine ingredients in a food processor. You want the result to be a thick paste. Form the mixture into small balls, about the size of a ping pong ball. Slightly flatten. Fry in 2 inches of oil at 350 degrees until golden brown (5-7 minutes). Serve hot.

Serving Suggestion

Falafel can be served as an appetizer with hummus and tahini, or as a main course. Stuff pita bread with falafel, lettuce, tomatoes, tahini, salt and pepper. As an alternative, falafel can be formed into patties and served like a burger.

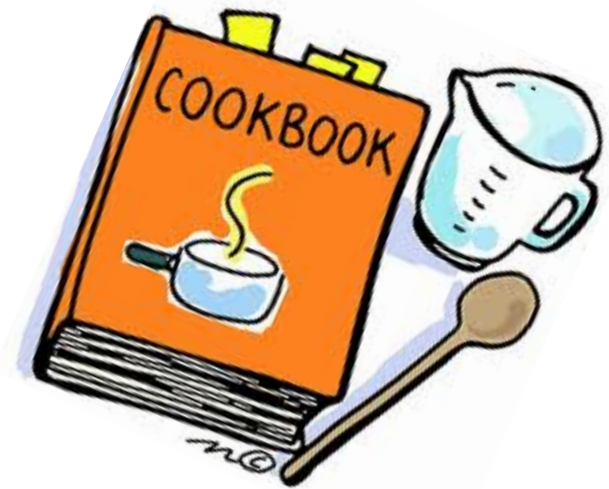
Tzatziki Sauce – Greek

3 cups Greek yogurt (also called Yogurt Cheese, see below for alternative) 3 tablespoons lemon juice (or juice of one lemon) 1 garlic clove, minced 1 large English cucumber, diced (the long, skinny ones) 1 tablespoon salt (for salting cucumbers) 1 tablespoon fresh dill (or both, depending on preference) or 1 tablespoon fresh mint, chopped (or both, depending on preference) salt & freshly ground black pepper Directions: 1 Peel cucumbers and dice. Put them in a colander and sprinkle with the tablespoon of salt (draws water out). Cover with a plate and sit something heavy on top. Let sit for 30 minute Drain well and wipe dry with a paper towel. 2 In food processor or blender, add cucumbers, garlic, lemon juice, dill and/or mint, and a few grinds of black pepper. Process until well blended, then stir into yogurt. Taste before adding any extra salt, then salt if needed. Place in refrigerator for at least two hours before serving so flavors can blend. 3 This will keep for a few days in the refrigerator, but you will need to drain off any water and stir each time you use it. 4 ** If you can't find the thicker Greek Yogurt Cheese, you can use regular, plain yogurt that is either full fat or low fat. To thicken, spoon yogurt into cheese cloth that has been quadrupled. Draw the corners of the cloth up and tie together. Suspend above a bowl for 2 hours so that water can drip out. The consistency of the yogurt should be like that of sour cream. 5 You can skip this draining process, if you want, but you will have a moderately messier, runnier result.

Russian Meat Balls In Vodka recipe**Ingredients:**

- 2 1/2 pounds hamburger,
- 2 eggs, slightly beaten,
- 2 cups cracker crumbs,
- 1/2 pounds ground lean pork,
- 1 cup milk,
- 1/2 teaspoon lemon rind,
- 1/4 teaspoon nutmet,
- 1 teaspoon salt,
- 1/4 teaspoon pepper,

Method: Mix well and let stand for 1 hour, then form into small balls. Brown in a skillet in drippings along with 3 cups thinly sliced onions for about 15 minutes. Remove from pan. To the drippings, add 1 cup sour cream and thicken with 2 tablespoons flour and 1 can condensed beef bouillon; cook until blended, then add onions and meat balls. Blend in 1/2 cup dry vermouth and 2 ounces vodka.



Baklava - Greek**Ingredients****Syrup**

- 1 1/4 cups water
- 1 3/4 cup white sugar
- 1 tablespoon honey
- 1/2 lemon, squeezed
- 1 tablespoon orange blossom or rose water* (optional)

Baklava

- 1 16-ounce package phyllo dough
- 1 1/4 cups butter, melted
- 1 1/2 cup pistachios or walnuts, coarsely ground

Directions:**Syrup:**

Add water, sugar and honey to medium-sized sauce pan and bring the mixture to boil over medium heat. Allow to simmer for 15 minutes.

Add the lemon juice and optional orange blossom or rose water* and turn the heat off. Allow to cool.

Baklava:

Preheat the oven to 375 degrees F. Butter the bottoms and side of a 9 x 13-inch dish. Phyllo dough comes in a package containing two smaller stacks. Each stack contains 20 sheets. Open only one package at a time, as the sheets tend to dry out. Lay two sheets inside the baking dish. Spread one tablespoon of butter on top of the two sheets of phyllo. Stack two more sheets onto the buttered sheets followed by another tablespoon of butter. Repeat until you've used up 12 sheets. Spread an even layer of ground pistachios or walnuts on top of the twelfth layer. Using either pistachios or walnuts is up to you, however do not mix both. Brush the top of the nuts with butter. Repeat the process with another 10 layers and a tablespoon of butter every two sheets.

Using a sharp knife cut the baklava into squares to get 24 pieces. However, don't cut all the way down, only cut halfway until you reach the nuts. This will ensure only the top part rises. Bake for 25 minutes at 375F, then turn the oven down to 325F and bake for another 30 minutes. Take the baklava out and leave it at room temperature for 10 minutes. Using a knife, re-cut the baklava all the way down. With a tablespoon pour the lukewarm syrup evenly along the cut lines. Make sure not to pour it all over, only between the lines. Garnish with nuts.

Allow the baklava to rest for at least four hours before serving. The syrup should be completely absorbed. Do not refrigerate.

*Orange blossom and rose water are liquids distilled from certain flowers that are used in an array of Middle Eastern desserts. Although they are not crucial to the recipe, they do add an interesting flavor. Try your local ethnic or Middle Eastern store, or order a bottle online.

**Jasmine Bubble Tea - China****Ingredients**

- 1 cup sugar
- 1 cup large tapioca pearls
- 6 jasmine tea (or jasmine and green tea) bags
- 1/2 cup sweetened condensed milk

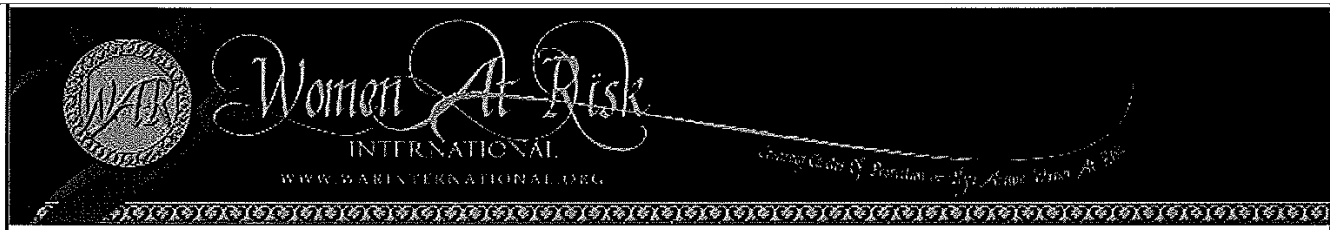
Directions

Combine the sugar and 1 cup water in a small pot. Bring to a boil over medium heat. Remove from the heat and set aside to cool.

In a large pot over high heat, bring 8 cups water to a boil. Add the tapioca pearls, return the water to a boil and cook, stirring occasionally, for 15 minutes. Turn off the heat, cover and let the pearls sit another 15 minutes. Drain and rinse under cold water. Put into a container with the cooled simple syrup and refrigerate up to 2 days.

Put 6 jasmine tea bags into a heat-proof container and pour over 4 cups boiling water. Let steep 20 minutes. Remove the bags and discard. Let the tea cool, and then refrigerate.

When you are ready to serve, put 1/2 cup tapioca pearls into the bottom of a large glass. In a pitcher, combine the tea and sweetened condensed milk and stir until blended. Pour over the pearls and serve with an extra large straw.



Once- Loved Dress Sale to Save a Life

Jamestown Reformed Church and WAR Int'l
invite you to a Dress Sale to Save a Life.

WAR, Int'l strives to implement sustainable revenue for every partnering program. Doing so allows programs to flourish without the fear of donor support diminishing over time. While most of WAR's programs have this internal structure, some do not. Garments of Praise is one of them. While Garments of Praise uses dress sales to fully fund their safehouse and employee salaries at the rental shop, they have no way of funding the shipping costs that enable new dress shipments. Each pound of shipped taffeta costs our partners \$1.80. This money is taken from their program funding. WAR, Int'l wants to help offset this cost by raising funding for shipping. This will allow our partner to use their money on programs instead of shipping.

Here is where you come in. Due to shipping costs, our partners are currently unable to accept any more dresses. On top of that, WAR, Int'l is overflowing with beautiful satin, lace, and yes, even taffeta. So, we thought, *why not have a once-loved dress sale!* At Jamestown Reformed Church and WAR, Int'l's upcoming dress sale, you will have the opportunity to shop from hundreds of once-loved donated dresses allowing us to place 100% of the profit into the Garments of Praise program. This will enable our partners to receive more dresses, keep their shops open, continue to be sustainable, and ensure WAR, Int'l is staying sustainable as well! You and your gifts have inspired us to raise the bar, to find new and amazing ways to send your dresses on a mission trip across the world!

Dresses that will be available:

Prom
Wedding
Bridesmaid
Mother of the Bride
Flower Girl

Short Dresses: \$20 Long Dresses: \$30 Wedding Dresses: \$75
All dresses will be sold "As Is"

There will be changing rooms, areas for kids to play, places for dads to watch TV and food will be available for purchase!

This is a great opportunity to get the whole family involved and all the proceeds will go to the Garments of Praise program to help fund boutiques and safehouses. Women At Risk Int'l will also have beautiful handmade jewelry and accessories for purchase.

Help save a life of a woman and join us on March 2nd,
Jamestown Reformed Church!

Where: Jamestown Reformed Church
2554 Riley St. Jamestown, MI
When: March 2, 2013
Time: 12-4 pm

February Worship Schedule

February 3: Reverend Kevin Kleinheksel
"The Power and the Glory – Nebuchadnezzar"
Daniel 2:1-3, 31-35, 46-47

February 10: Pastor André
Counterfeit Gods 6
6:00pm service at First Reformed Church

February 17: Pastor André
1st Sunday in Lent

February 24: Pastor André



Picture taken from our Christmas Program 2012

Vacation Bible School



We are starting to gear up for Vacation Bible School this summer. This is a great program that allows us to be the presence of Jesus to our church and community! Are you feeling God calling you to be a part of this great committee? It is a low stress (seriously, it is easier than you think!) and fun committee. If you are interested in this two-year commitment please see Jami.

Church Information

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